

STARTERS

House Made Soup 6.9 cup | 8.9 bowl
Ask your server for today's selection.

Bread Basket 4.9
Ciabatta bread rolls, house made whipped honey butter, herbed oil.

Truffle Fries** 9.9
Shoestring potatoes, truffle oil, sea salt, parmesan. Truffled lemon aioli. GF

Desert Fire Jalapeños 10.9
Stuffed with 4 different cheeses, bacon wrapped, red peppers, chilled lime cilantro sauce. Hot and spicy. GF

Guacamole** 10.9
Hand crafted. Avocado, red onion, tomato, lime, jalapeños, cilantro. Corn tortilla chips. GF HH VO+

Mediterranean Hummus Platter 11.9
House made hummus with tomatoes, olives, cucumbers, artichokes, pickled shallots, feta. Served with toasted flatbread wedges. GFO HH VO+

Canyon Crab Flatbread 13.9
Crab meat, melted cheese, remoulade. GFO

Canyon Nachos** 15.9
Large nacho platter, layered with cheddar cheese, house made queso, slow roasted pulled pork, sour cream, guacamole, fresh pico. GF

GREENS

Add Chicken or Shrimp +8. Add Steak* or Salmon +15.

Sedona House 6.9
Organic greens, tomatoes, heart of palm, red onion. House made balsamic vinaigrette. GF HH V+ | Add feta or goat cheese +1

Caesar 8.9
Romaine hearts, parmesan, croutons. House made Caesar dressing. GFO

Gorgonzola Chopped 8.9
Chopped lettuces, red onion, walnuts, tomatoes, dried cranberries, warm bacon, gorgonzola crumbles. House made gorgonzola dressing. GF

Strawberry Beet 11.9
Fresh strawberries, roasted beets, organic greens, candied pecans, green onions, gorgonzola crumbles. House made strawberry vinaigrette. GF VO+

Tomato Burrata 11.9
Creamy mozzarella burrata, fresh tomatoes, basil, onion, balsamic glaze, grilled garlic crouton. GFO V

Power 11.9
Superfood medley of broccoli stalks, kohlrabi, brussels sprouts, kale, radicchio, carrots, dried cranberries, roasted sunflower kernels, avocado, feta, and poppyseed dressing. GF HH V

Julie's Farmer 11.9
Organic greens, tomatoes, goat cheese, walnuts, dried cranberries, green apple. House made balsamic vinaigrette. GFO HH VO+

Salmon Asparagus 24.9
Organic, certified sustainable Norwegian salmon, organic greens, asparagus, feta, walnuts, tomatoes, dried cranberries. House made lemon balsamic vinaigrette. GF HH

CLASSIC BRUNCH

Huevos Rancheros** 14.9
Corn tortilla, black bean puree, chorizo, guacamole, tomatoes, ranchero sauce, feta, two eggs* over easy. GF

Nutella French Toast 12.9
Topped with fresh strawberries, bananas, whipped cream. V

Avocado Toast 11.9
Grilled jalapeño cornbread, hummus, mashed avocado, tomato, alfalfa sprouts, sriracha aioli. V
Add over easy egg* +2
Add cherry-wood smoked bacon +3.9

Steak + Egg Hash 24.9
8 oz. USDA Choice Flat Iron, sliced over breakfast potatoes, two eggs* over easy. Fresh baked buttermilk biscuit. GFO

Southwest Steak Omelette 15.9
Seasoned steak, black bean salsa, cheddar cheese, fresh pico, avocado, chipotle aioli, cilantro lime sauce. Breakfast potatoes. GF

Margherita Omelette 13.9
Tomatoes, spinach, mozzarella, fresh tomato hollandaise. Breakfast potatoes. GF V

Shrimp + Grits 17.9
Creamy cheddar grits with a touch of fresh jalapeño, shrimp, tasso ham. GF
Add over easy egg* +2

Chesapeake Crab Benedict 17.9
Organic poached eggs*, crab meat, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

Sausage Benedict 14.9
Organic poached eggs*, sage sausage patties, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

Bacon Eggs Benedict 14.9
Organic poached eggs*, cherry-wood smoked bacon, fresh hollandaise, fresh baked buttermilk biscuit. Breakfast potatoes and grilled asparagus.

ENTRÉES

Substitue a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +4. Substitute Sweet Potato Fries** +2. Substitute Truffle Fries** +5.

Hand Cut Filet Mignon* 29.9
7 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Hand Cut NY Strip 30.9
12 oz. Choice Braveheart Black Angus Beef®. Topped with seasoned butter. Choice of two house made sides. GF

Black Angus Flat Iron Steak* 22.9
8 oz. USDA Choice. Choice of two house made sides. GF

Grilled Chicken 17.9
8 oz. Side of BBQ. Choice of two house made sides. GF HH

Crab Stuffed Shrimp 24.9
Large shrimp stuffed with jumbo lump crab meat, fresh spinach, lemon butter, garlic whipped potatoes. GF

Rockfish 26.9
Certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF

Norwegian Salmon 24.9
Organic, certified sustainable, fresh caught. Grilled with choice of topping and two house made sides. GF HH

TOPPINGS

Seasoned Butter Herb Butter Lemon Butter Lemon Basil Butter Pineapple Mango Salsa (HH) Chimichurri (HH)

HANDHELDS

Served with a choice of side. Gluten free bun +1. Substitue a Cup of Soup, Sedona House Salad, Caesar Salad or Gorgonzola Chopped Salad +4. Substitute Sweet Potato Fries** +2. Substitute Truffle Fries** +5. Add cherry-wood smoked bacon +3.9.

STH Burger 16.9
7 oz. Wagyu beef*, pepper jack cheese, jicama slaw, sweet chili glaze, toasted potato bun. GFO

Alpine Burger 16.9
7 oz. Wagyu Beef*, Alpine Swiss, sherry sautéed portabella mushrooms, truffle mushroom aioli, caramelized onions, Toasted potato bun. GFO

Hangover Burger 17.9
7 oz. Wagyu beef*, American cheese, bacon, over easy egg*, house made sauce, caramelized onions, toasted potato bun. GFO

Cheeseburger 15.9
7 oz. Wagyu beef*, romaine, tomato, red onion, pickles, choice of cheese, toasted potato bun. GFO

The Beyond Burger 16.9
Plant-based veggie burger, American cheese, greens, tomato, red onion, house made sauce, toasted potato bun. GFO VO+

Alpine Chicken Sandwich 16.9
Grilled chicken, bacon, Alpine swiss, honey mustard, greens, tomato, red onion, toasted potato bun. GFO

Crispy Chicken Sandwich** 16.9
Crispy chicken breast coated in a hot honey glaze, romaine, pickles, ranch, toasted potato bun. GFO

GF = Gluten Free GFO = Gluten Free Option HH = Heart Healthier V = Vegetarian V+ = Vegan VO+ = Vegan Option

*Foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any allergies or intolerances.

**All items fried in fryers assume cross-contamination with some or all of the following: shellfish, fish, poultry, dairy and sesame.

SLIDERS

Crab Cake 10.9 (2) | 15.9 (3)
House made, remoulade, greens, red onion. With greens.

Dixie 12.9 (2) | 17.9 (3)
Smoked pulled pork and house made jicama slaw. With greens.

'Kobe Beef' 12.9 (2) | 17.9 (3)
Wagyu beef, Vermont cheddar, house made sauce, caramelized onions. With greens.

Salmon 10.9 (2) | 15.9 (3)
Organic, certified sustainable salmon, greens, tomato, red onion, chimi aioli. With greens.

FLATBREADS

South Rim Shrimp 10.9
Shrimp, mozzarella, parmesan, fresh pico, avocado, cilantro. GFO

Meat Lovers 10.9
Italian fennel sausage, pepperoni, red onion, mozzarella, parmesan, fresh basil. GFO

Margherita 9.9
Fresh basil, olive oil, garlic, tomato, fresh mozzarella, parmesan, balsamic reduction glaze. GFO V

BBQ Chicken 10.9
Chicken, BBQ sauce, melted mozzarella, red onion. GFO

All sides are gluten free except the buttermilk biscuit

SIDES + À LA CARTE

Organic Greens +3.9
Garlic Whipped Potatoes +3.9
Steamed Broccoli +3.9
Shoestring French Fries** +3.9
Grilled Asparagus +3.9

Southwest Corn +3.9
Steamed Spinach +3.9
Fruit +3.9
Roasted Brussels Sprouts +3.9
Sweet Potato Fries** +5.9

Cherry-wood Smoked Bacon +3.9
Sage Sausage Patties +3.9
Fresh Baked Buttermilk Biscuit +3
Breakfast Potatoes +3.9
Two Eggs* Any Style +3.9

BEVERAGES

Coca-Cola Products +3.5
Craft Root Beer +4.5

French Press Coffee +3.9
Mighty Leaf Teas +3.9

Saratoga Water +6
Sparkling or Still. 28 oz.

WINE

HOUSE 8 Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, White Zinfandel

WHITE

Echo Bay Sauvignon Blanc	Marlborough, New Zealand	12 46
Napa Cellars Sauvignon Blanc	Napa Valley, California	11 42
Barone Fini Pinot Grigio	Trentino-Alto Adige, Italy	11 42
Fess Parker Chardonnay	Santa Barbara, California	15 55
Hess Chardonnay	California	10 39
Julia James Chardonnay	California	12 46
Heinz Eifel Riesling	Rheinhessen, Germany	10 36
Villa Pozzi Moscato	Sicily, Italy	10 39

RED

Firestead Pinot Noir	Willamette, Oregon	14 44
Cloud Break Pinot Noir	Central Coast, California	10 39
Skyfall Merlot	Columbia Valley, Washington	12 46
Michael David 'Freakshow' Red Blend	Lodi, California	15 55
Ruca Malen Malbec	Mendoza, Argentina	11 42
Josh Cellars Cabernet Sauvignon	California	12 46
Joel Gott 815 Cabernet Sauvignon	California	12 46

ROSE

Rosé de Provence 'Fleurs de Prairie'	Côtes de Provence, France	15 54
Bieler Père et Fils	Côtes de Provence, France	12 46

SPARKLING

La Luca Prosecco	Veneto, Italy	10 36
Casas del Mar Brut Rosé	Spain	10 36
Comte de Chamberi Brut	France	10 36
Codorníu Clasico Brut	Catalonia, Spain	11 42

WINES OF INTEREST

Chateau De La Coste Margaux Red	Bordeaux, France	60
Bordeaux		
Paraduxx 'Proprietary Red'	Napa Valley, California	75
Longmeadow Ranch 'Farmstead Cabernet'	Napa Valley, California	58
San Polo 'Rubio' Super Tuscan	Tuscan, Italy	60

RESERVE

Mumm Brut Champagne	Champagne, France	58
Veuve Clicquot Champagne	Champagne, France	85
Trefethen 'Oak Knoll' Chardonnay	Napa Valley, California	50
'The Prisoner' Red Blend	Napa Valley, California	85
Duckhorn Cabernet Sauvignon	Napa Valley, California	95

Fresh squeezed juice, fresh herbs, hand crafted.

Sedona White Sangria 8
sweet + citrusy
White wine, fresh juices.

Sedona Red Sangria 8
sweet + bold
Red wine, brandy, fresh juices.

Xique-Xique 10
clean + herbaceous
Pearl Cucumber Vodka, St. Germain, basil, fresh juices.

Skinny Goose Spritzer 12
clean + crisp
Grey Goose L'Orange, fresh orange.

Mojito 10
refreshing + herbaceous
Bacardi Rum, fresh mint, lime, soda.

STH Orange Crush 10
citrusy + refreshing
Absolut Mandarin, Cointreau, fresh orange juice.

STH Mule 10
clean + spicy
Pearl Vodka, Q Ginger Beer, lime.

Paloma 10
smooth + refreshing
Exotico Reposado Tequila, lime, Q grapefruit soda.

Prickly Pear Margarita 12
sweet + citrusy
Exotico Reposado, orange liqueur, prickly pear, fresh juices.

El Patron Margarita 14
smooth + citrusy
Patron, fresh juices, Grand Marnier float.

Apache Fire Margarita 12
hot + citrusy
Tanteo Tequila, Cointreau, agave nectar, jalapeño, cilantro, lime.

Smoked Old Fashioned 14
bold + smoky
Four Roses Bourbon, Angostura bitters, Luxardo cherry, hickory smoke.

Smoked Manhattan 14
bitter + smoky
Bulleit Rye, Carpano Antica, bitters, Luxardo cherry, hickory smoke.

COCKTAILS

T2T LEMON BASIL
Pearl vodka, fresh lemon, and basil.
11

We will donate \$1 to the Tunnel to Towers Foundation for every T2T Lemon Basil Martini sold!

We are a proud supporter of the Tunnel to Towers Foundation, an organization that honors our nation's first responders and military heroes.



The Sedona 13
clean + bright
Our signature martini!
Bombay Sapphire, St. Germain, fresh juices.

Havana Coconut 12
sweet + tropical
Malibu Coconut Rum, Maraschino cherry liqueur, pineapple, lime.

Watermelon 12
fruity + refreshing
Tito's Vodka, fresh lime juice, watermelon

Pomegranate Blueberry 12
sweet + fruity
Pearl Blueberry, blood orange, POM juice.

Dirty Goose 14
bold + briney
Grey Goose dirty martini, gorgonzola bleu cheese stuffed olives.

SPIRIT FREE

Marrakesh Mint 4.9
Marrakesh Mint Tea, lemon, mint, cucumber.

Green Tea Mule 4.9
Green Dragon Tea, lime, POM juice, Q Ginger Beer.

Grapefruit Refresher 4.9
Grapefruit, lime, blood orange, soda.

Cactus Lemonade 4.9
Prickly pear, pineapple, lemonade.

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